

**REMARKS:**

The claims have been amended to emphasize the differences between applicant's invention and the cited prior art.

Specifically, applicant's invention relates to an oatstraw extract which is prepared by magnetically treating water, heating the magnetically treated water, steeping oatstraw in the heated water and filtering the steeped oatstraw to remove oatstraw particles. As discussed below, removal of the oatstraw particles allows the extract to be used as a topical lotion and as an additive in other products. Furthermore, the combination of oatstraw extract in magnetically-treated water has surprising properties, as discussed below.

Claim 1 describes a topical lotion for relieving pain, swelling or inflammation which comprises glycerine; lavender oil; and oatstraw extract, wherein the oatstraw extract is prepared by magnetically treating water, heating the magnetically treated water, steeping oatstraw in the heated water and filtering the steeped oatstraw to remove oatstraw particles.

Claim 8 describes a method of treating pain, swelling, itching or inflammation wherein the above-described lotion is applied topically to inflamed, painful or swollen areas.

Claim 17 describes an additive comprised of at least 50% oatstraw extract, the oatstraw extract prepared by magnetically treating water, heating the magnetically treated water, steeping oatstraw in the heated water and filtering the steeped oatstraw to remove oatstraw particles, at least 25% glycerine, and 0.1-0.2% lavender oil and a suitable carrier.

Claim 18 describes a hair or body product comprising: at least 50% oatstraw extract, the oatstraw extract prepared by magnetically treating water, heating the magnetically treated water, steeping oatstraw in the heated water and filtering the steeped oatstraw to remove oatstraw particles, at least 25% glycerine, and 0.1-0.2% lavender oil and a suitable carrier.

Claim 20 describes a process for preparing an oatstraw extract

comprising magnetically treating a quantity of water, heating the magnetically treated water, steeping a quantity of oatstraw in the heated water, thereby producing an oatstraw mixture and then filtering the mixture to remove the oatstraw, thereby producing an oatstraw extract.

Claim 25 describes a topical lotion for relieving pain, swelling or inflammation having an active ingredient consisting of oatstraw extract, the oatstraw extract is prepared by magnetically treating water, heating the magnetically treated water, steeping oatstraw in the heated water and filtering the steeped oatstraw to remove the oatstraw, wherein the lotion is applied topically to the skin of an individual in need thereof.

Claim 26 is directed to an additive having an active ingredient consisting of oatstraw extract, the oatstraw extract is prepared by magnetically treating water, heating the magnetically treated water, steeping oatstraw in the heated water and filtering the steeped oatstraw, wherein the additive is added to another product.

Claims 1, 2, 5-9, 17-22, 24-26 and 28-30 were rejected under 35 USC 103(a) over Weed in view of Puchalski, Jr. and Jakobson, in further view of Ito or Patrasenko.

Regarding Weed, the Examiner has stated that "for purposes of examination, water as disclosed by Weed is considered to be equivalent to 'filtered and magnetized water'".

Regarding this point and as discussed herein, the pending claims have been amended to recite the magnetic treatment of water as a positive step. Thus, the claims now recite a positive step wherein water is magnetically treated prior to use in the preparation of the oatstraw extract. As discussed below, it is noted that the properties of magnetically treated water are not identical to the tap water used by Weed and furthermore the combination of the magnetically treated water and the oatstraw extract is a synergistic combination that has improved and surprising properties, for example, improved absorption on skin and improved "feel" on the skin, that is, less sticky residue, compared to an oatstraw extract prepared with other waters such as deionized water, as discussed below.

The Examiner further noted that "Weed does not expressly teach to make water extract of oatstraw as herein claimed, or the addition of glycerin and lavender oil" but that Puchalski teaches a polyol to enhance skin feel and Jakobson teaches the addition of lavender oil. It is noted that both Puchalski and Jakobson teach several other alternative compounds which could be used and do not provide any teaching that glycerol or lavender are necessarily preferred.

Regarding "magnetically treated water", the Examiner has stated that "the employment of magnetically treated water for preparing therapeutical composition would have been obvious in view of Ito or Patrasenko [which] teach magnetic treatment provide cleaner water".

Regarding Ito, it is noted that Ito teaches a method of preventing "red rust", scale and slime from forming on the inner wall of a pipe (US Patent 5,055,189, column 3, lines 45-50) wherein the method comprises subjecting the water in the pipe to far IR and magnets. Thus, Ito does not teach cleaner water, but rather a method for having cleaner pipes as minerals and the like are more readily dissolved in the magnetically treated water and are therefore prevented from precipitating out of solution and onto the walls of the pipes. As such, combining Weed and Ito teaches that if the bath water taught by Weed is slow running into the bathtub because there is scaling on the pipes, mounting the device from Ito onto the pipes would reduce the scaling, red rust and slime from the pipes, thereby improving water flow.

Regarding Patrasenko, a copy of the Derwent Record for RU 2085296 is enclosed herewith for the convenience of the Examiner. As the Examiner can see, Patrasenko teaches a water purification system wherein incoming water is subjected to a magnetic field and is then cooled and aerated prior to flocculation and settling. The water is then filtered to remove iron oxides, nitrates, heavy metals, residual chlorine and organic compounds. Patrasenko states that "the prepared water corresponds to quality standards for drinking water and has curative-prophylactic properties, due to higher activity of oxygen and other gases dissolved in water".

Thus, Patrasenko teaches a water purification system that also involves aeration of water to add oxygen, and flocculation of the water and subsequent settling

and filtering to remove contaminants.

However, neither Patrasenko or Ito teaches or suggests that an oatstraw extract prepared in magnetically treated water would have improved properties, as discussed below. Furthermore, even taking into account Patrasenko's comments regarding "curative-prophylactic properties", it is important to note that those relate to drinking water. At best, Patrasenko may argue that using water prepared as described therein in preparation of an oatstraw extract was "worth a try" but that there was no guarantee of success. This is supported by the fact that at least both the Examiner and Mr. Rick Green initially concluded that magnetically treated water was equivalent to tap water and/or distilled, deionized water, that is, that the specific water used in the oatstraw extract would make no difference, which was shown by the inventor and confirmed by Mr. Green to not be the case.

Combining Weed with either Ito or Patrasenko teaches adding oatstraw to bath water which may be magnetically treated to improve water flow rates (Ito) or bath water which has been magnetically treated, oxygenated, flocculated, settled and filtered. Furthermore, combining Puchalski and Jakobson to these references teaches adding glycerol and lavender oil respectively to bath water containing oatstraw which again is not applicant's invention.

Specifically, the combination of the references does not teach or suggest that an oatstraw extract prepared with magnetically treated water would have improved absorptive properties and would not leave a sticky residue following application, as is the case with applicant's invention, as discussed below. It is again noted that this absence of stickiness allows applicant's invention to be used in multiple applications not possible with the oatstraw in tap water suspension taught by Weed.

Regarding applicant's arguments regarding hindsight reasoning, the Examiner has stated "so long as it takes into account only knowledge which was within the level of ordinary skill at the time the claimed invention was made, and does not include knowledge gleaned only from the applicant's disclosure, such a reconstruction is proper".

The examiner further stated that he "agrees that Weed reference does not teach expressly the particular steps herein for extract the active ingredients of oatstraw. However, Weed teaches the employment of heated water infusion for providing health benefit, suggesting the active ingredients are soluble in heated water, it would have been obvious to use water as solvent for making infusion or tincture, as suggested by Weed".

In regard these two points, applicant notes that the invention as claimed differs from Weed on several points and does not constitute only knowledge that was within the level of ordinary skill.

Specifically, Weed teaches the submersion of the body or body parts in a mixture of oatstraw and tap water. Applicant's invention is an oatstraw extract wherein water is magnetically treated and heated, oatstraw is steeped in the heated, magnetically treated water and the oatstraw particles are filtered out, producing an oatstraw extract which can be used for a number of different purposes as discussed in the application as filed.

It is noted that Weed differs from applicant's invention in at least these ways:

1) Applicant teaches the use of magnetically treated water which as discussed below enhances the characteristics of the oatstraw extract, including absorption rate and viscosity; Weed teaches the use of tap water.

2) Applicant teaches steeping the oatstraw in heated, magnetically treated water; Weed teaches adding oatstraw to a warm bath or adding boiling water poured onto oatstraw to the bath.

3) Applicant teaches filtering the oatstraw, thereby producing an aqueous oatstraw extract; Weed teaches that the bath is to be used "oats and all".

As discussed previously and herein, the combination of the magnetically treated water and the oatstraw extract produces a product that has properties different than those of oatstraw in either tap water or deionized water. This was not known or predicted by the knowledge of the field as discussed herein. Specifically, as discussed above, Patrasenko and Ito do not teach or suggest that use of magnetically treated

water in an oatstraw extract will result in an extract having improved absorptive properties. Furthermore, as discussed in detail below, one of skill in the art (Mr. Rick Green) did predict that magnetic treatment of water was not important to the invention and that magnetically treated water was equivalent to "cleaner" water traditionally used in these areas (deionized water) and found that the oatstraw extract prepared in deionized water had surprisingly different properties compared to the oatstraw extract prepared in magnetically treated water which were readily apparent.

As discussed previously, applicant notes that when water passes through a magnetic field, the hydrogen ions and dissolved minerals in the water become charged. This charge causes a temporary separation of these minerals and molecular water clusters resulting in water with increased clarity and softness, and reduced surface tension. In applicant's invention, this enhances the physical characteristics of the oatstraw extract, such as conductivity, viscosity, softness and in turn facilitating ease of application, rate/depth of absorption and moisturization quality without leaving a film. Thus, the oatstraw extract in magnetically treated water represents a synergistic combination in that magnetically treating the water in turn improves the properties of the oatstraw extract.

As mentioned above, this is discussed in the affidavits provided by the inventor and Mr. Rick Green of POS, copies of which were submitted previously but are enclosed herewith for the convenience of the examiner. As discussed in the inventor's affidavit, she expressed concern regarding the use of deionized water; however, she was told by the contractor (Mr. Rick Green) to expect "the same product results with either the deionized water or the magnetized water". As discussed in detail in paragraph 6 of the inventor's affidavit, that was not the case. Specifically, the samples prepared with deionized water were difficult to spread, slow to penetrate the skin and left a residual "stickiness" when applied to the skin. This is in contrast with the samples prepared with the magnetically treated water which was quick to absorb and left no residue.

Furthermore, as discussed in Mr. Green's affidavit, he was initially in agreement with the examiner and believed that substituting deionized water for

magnetically treated water would have no effect on the product. However, as discussed in the affidavit submitted previously, he was surprised when the use of magnetized water resulted in a lotion having improved absorption characteristics compared to the lotion prepared with deionized water. As can be seen from Mr. Green's curriculum vitae, he clearly qualifies as an expert in this area (see *United States v. Adams et al.*, 383 US 39; 86 S. Ct. 708; 15 L. Ed. 2d 572; 1966).

It is further noted that as discussed in Mr. Green's affidavit, the deionized water had a pH of 5.79 and conductivity of 2.2  $\mu\text{ohm}$  whereas the magnetically treated water had a pH of 7.5 and a conductivity of 152  $\mu\text{ohm}$ .

It is also noted that the MPEP 716.01 (C) states that "some weight ought to be given to a persuasively supported statement of one skilled in the art on what was not obvious to him". In this instance, the expert has stated that he believed that deionized water and magnetically treated water would produce an extract with the same properties and that he was wrong. It is further noted that in this instance, the expert has no interest in the outcome of this case.

Thus, the combination of the oatstraw extract in magnetically treated water has improved absorption characteristics with less residue. As discussed in previous responses, one of the problems encountered by the inventor when testing the teachings of Weed was that following submersion in the oatstraw bath, the oatstraw adhered to her body and was difficult to remove. As discussed above, this "stickiness" was also found in the oatstraw extract prepared with deionized water, but was not found in the extract prepared with magnetically treated water. Furthermore, the extract prepared in magnetically treated water was more readily absorbed along with other improved properties.

It is again noted that there is precedent at the Patent Office for allowing claims including magnetically treating fluids as limitations within the claims and also for devices for magnetically treating fluids such as water, clearly indicating that the Patent Office has previously recognized that magnetically treated water has unique and different properties. On this basis, it is believed that the claims including magnetically treated water should be approved.

In view of the foregoing, further and more favorable consideration is respectfully requested.

Respectfully submitted

Lorraine Mignault

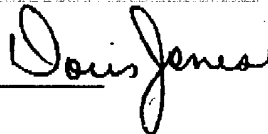
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CERTIFICATION OF FACSIMILE TRANSMISSION

I hereby certify that this paper is being facsimile transmitted to the Patent And Trademark Office on the date shown below.

DORIS JONES



DATE: September 2, 2004



October 8, 2002

To whom it may concern:

As an educated nutritionist, scientist, clinician and sole inventor of the skin lotion technology, my applying science to the development of a cosmetic and therapeutic skin care product led to the contracting of the POS Pilot Plant Corporation.

On January 28, 1998, I signed a Confidentiality Agreement with POS, followed by a Contract For Service on May 21, 1998 to further develop the skin care lotion in the areas of processing and scaling-up production.

On March 31, 1998, the contractor called me regarding his first experience with the skin lotion application following a day's work in the laboratory. The contractor was amazed that the application to the hands had resulted in skin qualities such as smoothness, shine and resilience. I was not surprised because of the on-going results seen with my patients and that of therapists in the field. (See attached letters comparing the skin lotion prepared with magnetized water known as regular lotion to the skin lotion prepared with deionized water known as placebo lotion.)

On May 15, 1998, I discussed the source of water for the project with the contractor. I expressed concern on the use of deionized water. However, the contractor argued with me that POS always used deionized water for R & D projects and was told not to worry as the contractor expected the same product results with either the deionized water or the magnetized water.

In mid-summer 1998, POS produced batches of both the skin lotion (oatstraw steeped in deionized water with the added compounds of vegetable glycerine and lavender oil) and the skin lotion (oatstraw steeped in magnetized water with the added compounds of vegetable glycerine and lavender oil). These samples were then assessed by both the contractor and myself.

Differences in smell, application, absorption and skin feel were immediately noticeable upon examination of the above samples when comparing the samples prepared with the magnetized water and the samples prepared with the deionized water. The samples prepared with deionized water had an offensive corn-like odour, an absence of a clean sharp scent of lavender, and when applied to the skin, the lotion was difficult to spread and slow to penetrate into the skin and left the skin sticky to the touch as compared to the samples prepared with magnetized water having a clean distinctive scent of lavender, and when applied to the skin, the lotion smoothed over readily and was quick to absorb into the skin and left the skin smooth and silky to the touch.

In late July, 1998, to comprehend and to define the differences between the two samples, POS performed pH and conductivity tests on my magnetized water and the contractor's deionized water. The contractor advised me of the pH readings as being lower for deionized water and higher for magnetized water. Furthermore, there was a striking difference distinguishing the conductivity readings between the deionized water and the magnetized water, with the magnetized water being considerably higher.

The contractor discovered that the application and the absorption of the skin lotion was definitely more effective when the lotion was prepared with magnetized water as compared to the deionized water. This proved to be in keeping with the contractor's previous remarks of March 31, 1998, mentioned earlier in this letter.

Hence, the contractor counted on substituting deionized water for magnetized water without modifying my product. As presented above, the contractor was astonished on how the feel, chemical properties and effectiveness of the end product had been influenced by this substitution.

Based on my recollection, I make this solemn declaration conscientiously believing it to be true and knowing it is of the same force and effect as if made under oath.

Sincerely,

A handwritten signature in cursive script, reading "Lorraine Mignault". The signature is written in dark ink and is positioned above the printed name and title.

Lorraine Mignault  
Inventor

Processing Solutions



October 1, 2002

Lorraine Mignault  
Suite 3209 - 197C Victor Lewis Drive  
Winnipeg, MB  
R3P 2A4

To whom it may concern:

The POS Pilot Plant Corporation (POS) is a contract scientific research organization that assists companies worldwide in fast tracking the development of new products. For 25 years, POS has enabled the successful transfer of innovation through to commercialization (see attachment).

As Senior Scientist at POS, my responsibilities lie mainly in developing lab and pilot scale processes for extraction and purification of natural components for use in end products such as food, nutraceuticals and cosmetics. I have been involved in the development of such products for a total of 10 years at POS (see attached curriculum vitae).

On January 28, 1998, Ms. Mignault (the client) signed a Confidentiality Agreement with POS (the contractor) which was then followed by a Contract For Service on May 21, 1998 to further develop a natural skin cleansing lotion that would be compatible and complementary to the natural skin care lotion produced by the client. I was on the team involved in carrying out Ms. Mignault's project.

In executing this project it was required to prepare a sample of the client's skin care lotion formulation and identify effective scale-up equipment and process parameters. The lotion was initially prepared using the de-ionized water source at POS. The client expressed concern on the use of the POS water and requested a sample of skin care lotion be prepared using water supplied by the client identified as "magnetized water". According to the client, the magnetized water was prepared by passing it through a Teledon magnetic filter (Teledon of Canada Ltd., Burnaby, BC). Analysis of the client's water sample on July 28, 1998, showed a pH value of 7.50 and conductivity of 152  $\mu\text{ohm}$ . In comparison, the de-ionized water supply at POS had a pH of 5.79 and conductivity of 2.2  $\mu\text{ohm}$ .

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POS Pilot Plant Corp., 118 Veterinary Road, Saskatoon, Saskatchewan, CANADA S7N 2R4  
Telephone (306) 978-2800 • FAX (306) 975-3766 • Email: pos@pos.ca • <http://www.pos.ca>

On July 28 and July 29, 1998, POS produced two samples of the client's skin care lotion (oatstraw steeped in water with added compounds of vegetable glycerine and lavender oil). One sample of skin care lotion was prepared using the client's magnetized water and the second sample was prepared using the POS de-ionized water supply. The resulting skin care lotion samples were assessed by subjective evaluation by the project staff and by the client.

I felt the skin care lotion prepared using the water supplied by the client (identified as magnetized water) was more effectively applied and absorbed through the skin in comparison to the same formula prepared using the de-ionized water supplied at POS. This observation was in agreement with that of the client.

I make this solemn declaration conscientiously believing it to be true and knowing it is of the same force and effect as if made under oath.

Sincerely,



Richard Green, M.Sc.  
Senior Scientist

**CURRICULUM VITAE  
OF  
RICK GREEN**

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**CURRICULUM VITAE**

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**SUMMARY OF EXPERIENCE**

August, 1997  
to Present

**Senior Scientist**  
**POS PILOT PLANT CORPORATION, Saskatoon, SK**

Project activity primarily involves the development of laboratory and pilot plant scale processes for bioactive component extraction, fractionation and purification for use in foods, functional foods and nutraceuticals.

Other client driven project work includes cereals processing, product development, protein and carbohydrate processing.

Specialize in unit operations of various drying technologies, filtration, membrane technology and centrifugation.

Responsible for the supervision and management of the research and development of Technicians and Project Associates (8 staff).

November, 1994  
to August, 1997

**Scientist, Product and Process Development and Manager of**  
**Wax Plant Operations**  
**ALBERTA HONEY PRODUCERS CO-OPERATIVE LTD.,**  
**Spruce Grove, AB**

Develop new and modified products and processes for honey and beeswax. Also investigate the potential for products such as pollen and propolis to add further value to the beekeeping industry.

- 2 -

Provide technical support to honey and beeswax processing operations as well as industrial customers for honey and beeswax applications and product development.

Daily management of beeswax processing operation including production, administration and laboratory personnel.

Responsible for commissioning of the beeswax operation. Crude beeswax was received and processed to meet US Pharmacopeia specifications for the cosmetic, food and pharmaceutical industries. Non-pharmacopeia grade wax was dyed for the craft industry.

Develop instrumental methods of analysis for chemical residues in honey and beeswax.

February, 1993 to  
November, 1994

**Scientist, Food Product Development**  
**POS PILOT PLANT CORPORATION, Saskatoon, SK**

Involved the development of new and modified products produced from cereals, legumes, oilseeds, fruits, milk, meat and fish.

Optimized food formulations using microcomputer aided statistical experimental design.

Applied analytical methods to assess the physical, chemical, nutritional and microbiological quality of foods. Conducted sensory evaluation tests to determine food quality and carried out shelf-life studies on the new products.

Developed quality control programs for existing and new food products.

April, 1989 to  
February, 1993

**Scientist, Food Processing**  
**POS PILOT PLANT CORPORATION, Saskatoon, SK**

Conducted laboratory and pilot scale processing studies to develop new processes for commercial application.

Specific processing technologies evaluated at the pilot scale included spray drying, freeze drying, drum drying, microwave drying, various concentration/evaporation operations and flavour extraction and encapsulation.

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Conducted studies to characterize the functional properties of proteins, lipids, starches, carbohydrates and hydrocolloids in food systems. Performed hydration, cooking and drying kinetic studies on various cereal products.

Developed processing protocols for new product concepts and determined equipment specifications for processing the food.

Developed processing protocols for oil and wax products using conventional vegetable oil refining technologies.

Carried out process optimization studies using statistical experimental methodologies.

April, 1988 to  
April, 1989

**Food Scientist, Product and Process Development  
ONTARIO CENTRE FOR FARM MACHINERY AND FOOD  
PROCESSING TECHNOLOGY, Chatham, ON**

Involved product and process development of various foods, mainly fruits, vegetables and meats.

Technical work and management of a research project on modified atmosphere packaging of fruits and vegetables.

Performed instrumental analysis of foods using high performance liquid chromatography, gas chromatography, spectrophotometry, Hunterlab Colorimeter, and Instron texture measurement.

Conducted pilot scale processing trials involving grinding, mixing, drying, smoking, cooling/freezing, packaging, frying and thermal processing.

November, 1987  
to April, 1988

**Food Scientist, Process and Environmental Engineering Group  
WARDROP ENGINEERING INC., Winnipeg, MB**

Planned, organized and conducted laboratory studies for a two-stage conversion of lactose to lactic acid using immobilized bacteria.

Evaluated immobilization media for lactic acid bacteria.

Sourced new equipment and processing methods for a vegetable processing plant.



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Summer, 1983

**Product Development Specialist**  
**STOW SEED PROCESSORS LIMITED, Graysville, MB**

Product development of an all grain granola mix, multi-grain bread and masa harina.

Conducted a market study on the products.

Summer, 1982

**Research Assistant, Process Development**  
**CANADIAN FOOD PRODUCTS DEVELOPMENT CENTRE**  
**Portage la Prairie, MB**

Product and process development of fish and red meat food products.

Summer, 1981

**Research Assistant, Food Microbiology**  
**CANADIAN FOOD PRODUCTS DEVELOPMENT CENTRE**  
**Portage la Prairie, MB**

Performed microbiological testing on a variety of dairy, grain and meat products.

**EDUCATION**

1987

Master of Science, University of Manitoba, Department of Food Science (Food Chemistry) Thesis Title: Anthocyanins of the Saskatoon Berry: Interaction with physical and chemical parameters and colour intensification of the pigment extracts.

1984

Bachelor of Science in Agriculture, University of Manitoba (Major in Food Microbiology)

**PERTINENT INFORMATION**

Instructed University laboratory courses in Advanced Food Microbiology and Chemical Analysis of Food. Delivered presentations for professional development short courses on 1) Margarine Ingredients and Processing and 2) Sanitary Processing and Microbiological Hazards in Grain Based Products.

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Short Courses Attended

- Managing Multiple Projects. Skillpath Seminars, Saskatoon, 1993.
- Design of Experiments/Accelerating Product Development by Microcomputer. American Association of Cereal Chemists, St. Paul, MN, 1992.
- Economic Statistical Process Control by Microcomputer. American Association of Cereal Chemists, St. Paul, MN, 1992.
- Industrial Drying Technology. Center for Professional Advancement, Sommerset, NJ, 1990.
- Research Management. University of Guelph extension services, Saskatoon, 1989.
- Food Texture Measurement. Ontario Technology Centre, Mississauga, ON, 1988.
- Modified Atmosphere Packaging. Ontario Technology Centre, Mississauga, ON, 1988.

**PROFESSIONAL AFFILIATIONS & COMMITTEES**

- Institute of Food Technologists
  - Member of Steering Committee for a Nutraceutical/Functional Food Centre of Excellence, Alberta, 1997
  - Member of Advisory Sub-Committee on Funding for Food Science and Technology for Saskatchewan, 1992 - 1994
  - Canadian Institute of Food Science and Technology
- Executive positions held: Membership Chair, Saskatchewan section, 1990/91  
Secretary/Treasurer, Saskatchewan section, 1991/92

- 6 -

**PUBLICATIONS & PATENTS**

Green, R.C. and Fierheller, M. 1998. Combination Drinking Straw and Edible Plug. US Patent #5,753,284.

Owusu-Ansah, Y.J., Green, R.C. and Poulgouras, K. 1998. Natural Heat Stable Flavorings for Bakery Applications. U.S. Patent Pending No. 08/658,067.

Owusu-Ansah, Y. J., Green, R.C. and McGrath, E. 1995. Chewing Gum. US Patent #5,424,081.

Green, R.C. and Mazza, G. 1988. Effect of catechin and acetaldehyde on colour of Saskatoon Berry pigments in aqueous and alcoholic solutions. CIFST. 21 (5) : 537-44.

Green, R.C. and Mazza, G. 1986. Relationships between anthocyanins, total phenolics, carbohydrates, acidity and colour of Saskatoon Berries. CIFST. 19 (3) : 107-13.

Green, R.C. and Mazza, G. 1986. An investigation into the relationship between anthocyanins, phenolics, carbohydrates, acidity and colour of Saskatoon berries. Reports of proceedings of forty-second annual meeting of the Western Canadian Society for Horticulture. : 95.

*Revised: December 1, 2000*

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